

OYSTERS

Fine de Claire, France
six 18.75
dozen 37.50

Carlingford, Ireland
six 19.00
dozen 38.00

Gillardeau, France
six 26.00
dozen 52.00

SHELLFISH

Plateau de Fruits de Mer
44.50 per person
with half lobster 67.50 per person

Potted Shrimps
wholemeal toast
13.50

Lobster Mayonnaise
half 23.00
whole 46.00

Atlantic Prawns
quarter pint 8.75
half pint 16.75

Dublin Bay Prawns
each 5.00

Seared Tiger Prawns
chilli jam & green mango salsa
16.75 / 24.75

Scallops in Half Shell
chilli & garlic
17.50

Thai Spiced Mussels
coconut & lime
11.75

Razor Clams
roasted chorizo, & broad beans
15.75

CRAB

Bisque
with cream & Cognac
11.00

Whole Devon Cock Crab
22.50

Dressed Crab
out of the shell
18.25

CAVIAR

Royal Baeri
15g 30.00 30g 60.00 50g 100.00

Oscietra
15g 50.00 30g 100.00 50g 160.00

served with Blinis & crème fraîche

SPECIALS

Pea & Lettuce Soup
crispy ham & poached quails eggs
9.00

Tuna Tartare
pickled apple & yuzu juice
15.50

STARTERS

Smoked Eel 14.25
apple sauce, crispy bacon croquette & red vein sorrel

Smoked Salmon 17.75

Globe Artichoke (v) 13.75
truffled Stracciatella,, girolles & broad beans

Char-grilled Cornish Squid 13.75
avocado, datterini tomatoes & barissa

Mixed Beetroot Salad (v) 10.50
goats curd & beetroot hummus

Gravlax 13.75
marinated cucumber & dill mustard dressing

Salmon Crudo 13.25
pickled cucumber & citrus dressing

Burrata & Sicilian Tomato Salad 13.50
basil pesto

Girolle & Broad Bean Risotto 14.50
Pecorino

Teriyaki Mackerel & Gyoza 12.75
green onion & dashi

MARKET FISH

Fish for One
P.O.A

Halibut on the Bone
36.00

Fish for Two
P.O.A

all served grilled or pan-fried

SPECIALS

Fillet of Hake
braised coco beans & curried lobster bisque
28.00

Roasted Cornish Plaice On The Bone
lime & seaweed butter
23.50

MAIN COURSES

Sheekey's Fish Pie 18.50

Pan Fried Sea Bream 22.75
lemon & dill butter

Grilled Dover Sole 16oz 42.00
Bearnaise 22oz 54.00

Cornish Fish Stew 25.75
braised fennel & garlic mayonnaise

Shrimp & Soft Shell Crab Burger 19.75
sriracha aioli

Lobster Grilled or Thermidor 48.00
with chips

Fillet of Cod 26.50
seared octopus, smoked chorizo & garlic mousseline

Fried Fillet of Haddock 19.25
with chips & mushy peas

Fillet of Sea Trout 25.50
Portland crab agnolotti & shellfish broth

Cornish Slip Soles 26.50
samphire, brown shrimps & capers

Monkfish & Tiger Prawn 28.00
tikka masala with pilaf rice

Roasted Mix Shellfish 44.00
sea vegetables & garlic butter

Grilled & Roasted Mixed Fish 32.00
per person

Char-Grilled Bannockburn Ribeye Steak 36.00
with béarnaise sauce

New Season Lamb Rump 29.50
Girolles, artichokes & salsa verde

SIDE DISHES

Potatoes 5.00
mashed, chipped or buttered heritage

Sprouting Broccoli 5.75
gremolata

Gem Heart Salad 6.75/10.00
white balsamic dressing & avocado

Roasted Mediterranean Vegetables 5.75
basil

Parmesan-Fried Courgettes 5.75
tomato relish

Mixed Tomato 5.75/ 8.75
& basil salad

Spinach 5.75
steamed, buttered or creamed

Summer Vegetables 5.25
with tarragon & shoots

Rocket & Parmesan Salad 6.50/9.00

J. SHEEKEY 'FISH' COOKBOOK £25



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Please notify a member of staff if you have an allergy

Includes 20% VAT

Cover charge 2.00 per person in dining room only

VEGAN & VEGETARIAN MENU AVAILABLE

A discretionary service charge of 12.5% will be added to your bill

Our fish is responsibly caught from sustainable sources

(v) - Vegetarian (vg) - Vegan

All our crab meat is carefully picked in house. Beware traces of shell may remain